

CALIFORNIA CONFERENCE OF
DIRECTORS OF ENVIRONMENTAL HEALTH

**BED AND BREAKFAST / AGRICULTURAL HOMESTAY
FOOD ESTABLISHMENT GUIDELINES**

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BACKGROUND

Article 18 of the California Uniform Retail Food Facilities Law (CURFFL), Restricted Food Service Transient Occupancy Establishments, was added to CURFFL in 1986 to include “bed and breakfast inns” (B&Bs) as retail food establishments. Traditionally B&Bs have been owner-occupied single family homes that rent a few bedrooms to overnight guests and provide a morning meal. The definition in CURFFL has since expanded this concept to now include establishments with up to 20 guestrooms.

Article 18 was amended in 1999 to include Agricultural Homestays as retail food establishments under the definition of Restricted Food Service Transient Occupancy Establishments. Agricultural Homestays traditionally have been working farms at which guests stay to experience the working farm. An Agricultural Homestay is different from a B&B in that it must be an actual farm that produces agricultural products as its primary source of income. It is restricted to six guestrooms and may serve meals at any time.

The following guidelines have been prepared by the California Conference of Directors of Environmental Health (CCDEH) Bay Area Food Technical Advisory Committee with input from the CCDEH Southern California, Northern California, and Central Valley Food Technical Advisory Committees.

SCOPE

These guidelines are intended to provide guidance to local health jurisdictions and that part of the B&B/Agricultural Homestay industry that is involved with food preparation and service. Local environmental health agencies that deal with B&Bs and Agricultural Homestays are encouraged to adopt these guidelines in the hope that uniform statewide interpretation and enforcement along with professional judgement and a reasonable, practical application of CURFFL will benefit both regulatory and industry interests alike.

Environmental health considerations other than food, such as water and sewage disposal systems, swimming pools, and spas are briefly addressed in the Question & Answer part. Operators of B&Bs and Agricultural Homestays should contact their local building, planning, and fire authorities, as well as their environmental health authority, for more information on these issues.

DEFINITIONS

1. **Agricultural Homestay** - is included in the definition of a “Restricted Food Service Transient Occupancy Establishment” in CURFFL. It is a food establishment that has six or fewer guestrooms and is restricted to a maximum of 15 guests. The Agricultural Homestay must be located on and be a part of a farm that produces agricultural products as its primary source of income. It must meet the definition of a farm as defined under Section 52262 of the Food and Agricultural Code (See Farm definition, below). The lodging and meals must be incidental to, and not the primary function of, the Agricultural Homestay. The Agricultural Homestay may serve meals and light foods or snacks to its registered guests at any time. The price of the food must be included in the price of the overnight accommodation. (Refer to CURFFL Section 113870).
2. **Approved** - means acceptable to the enforcement agency based upon a determination of conformity with applicable laws. If there are no applicable laws, the enforcement agency may base decisions upon current public health principles, practices, and generally recognized standards. (Refer to CURFFL_Section 113740).
3. **Bed and Breakfast Inn** - is called a “Restricted Food Service Transient Occupancy Establishment” in CURFFL. It is a food establishment with 20

guestrooms or less. The B&B may only serve food to its registered guests. The food service is restricted to breakfast or a similar early morning meal, and light foods or snacks. The price of the food must be included in the price of the overnight accommodation. When other meals are served or meals are served to people other than registered guests, the facility ceases to be a B&B and must meet all of the requirements of CURFFL for a food establishment. (Refer to CURFFL Section 113870)

4. **Equipment** – means all cooking units, hoods, cutting blocks, processing machines, tables, refrigerators, sinks, dish machines, steam tables and other items used in a food facility (Refer to CURFFL Section 113770).
5. **Farm** - Under Section 52262 of the Food and Agricultural Code, a farm is defined as: “a place of agricultural production which has annual sales of agricultural products of \$1000 or more.” An Agricultural Homestay must meet this definition of a farm and farming must be the primary function of the Agricultural Homestay.
6. **Food** - means any raw or processed substance intended to be used as food, drink, confection, or condiment for human consumption. This includes ice, beverages (including water), or ingredients (Refer to CURFFL Section 113775).
7. **Light food or snack** - means foods eaten between meals requiring limited food preparation such as beverages, cheese, crackers, candy, fruits, nuts and appetizers including potentially hazardous foods. A light food or snack does not include food items that would normally constitute a meal. The light food or snack should not be served so as to be intended as a sit down meal. (Refer to CURFFL Section 113870).
8. **Potable Water** - means water that complies with the standards for transient noncommunity water systems pursuant to the California Safe Drinking Water Act (Chapter 4 (commencing with Section 116275) of Part 12), to the extent permitted by federal law (Refer to CURFFL Section 113844).
9. **Potentially Hazardous Food** - means food that is capable of supporting the rapid growth of bacteria. Most perishable foods are potentially hazardous. (Refer to CURFFL Section 113845)

STRUCTURAL GUIDELINES

Structural Requirements

The majority of B&Bs and Agricultural Homestays are single-family style homes with non-commercial kitchens. Some B&B Inns and Agricultural Homestays have historical value or are formally recognized historical landmarks. Most have few

rooms and limited food preparation. Therefore, professional discretion is necessary when applying construction requirements to B&Bs and Agricultural Homestays.

Since CURFFL allows Agricultural Homestays to serve meals at any time, and permits up to 20 guestrooms in a B&B, facilities with extensive food service may warrant equipment and construction standards similar to those for a full-service restaurant. Local building and fire authorities should also be consulted for construction standards.

1. **Floors:** The floor surface in the kitchen area may not have to meet the requirements of a full service restaurant, however, it must be of durable construction, smooth and cleanable. Coving may be required where extensive food preparation occurs to facilitate cleaning (Refer to CURFFL Section 114150).
2. **Walls and ceilings:** Existing walls and ceilings need not meet standards other than those of cleanliness and sanitation. New and replacement walls and ceilings shall be durable, smooth, cleanable and light colored, meeting the requirements of CURFFL Section 114155 (Refer to CURFFL Sections 114415, 114155).
3. **Lighting:** In most B&B and Agricultural Homestay kitchens, domestic incandescent lighting and fluorescent lighting with protective covers are satisfactory (Refer to CURFFL Section 114170).
4. **Ventilation:** Adequate ventilation for cooking equipment must be provided. Where circumstances warrant, mechanical ventilation may be necessary. However, commercial hoods that comply with the Uniform Mechanical Code may not be required (Refer to CURFFL Section 114410).
5. **Refrigeration:** Adequate capacity to maintain food at or below 41°F is required, but the refrigerator need not meet an American National Standards Institute (ANSI) standard for commercial refrigeration. Commercial refrigeration may be necessary to ensure proper cooling and holding temperatures for large quantities of food (Refer to CURFFL Section 114390).
6. **Utensil washing:** B&Bs and Agricultural Homestays must provide at least one of the following for washing of dishes and utensils:
 - a) A three-compartment metal sink with dual integral metal drainboards (Section 114090 b through e); or
 - b) A commercial dishwasher or domestic dishwasher. A domestic dishwasher must be capable of providing heat of at least 165°F to the surface of the utensils. (Refer to CURFFL Section 114400).

7. **Kitchen Handwashing Facilities:** For kitchens built or extensively remodeled after January 1, 1996, a separate handwashing sink in food preparation areas is required. For older kitchens the domestic kitchen sink may be used for handwashing. Soap and single-use paper towels in dispensers are required (Refer to CURFFL Section 114115).
8. **Food Storage:** Adequate, dedicated space shall be provided for the storage of food. All food must be stored at least six inches off the floor or in cabinets (Refer to CURFFL Section 114080).
9. **Plumbing:** Food preparation sinks need not have indirect sewer connections. However, all plumbing must comply with local plumbing ordinances (Refer to CURFFL Section 114420, 114405).

Structural Exemptions

The Restricted Food Service Transient Occupancy Establishments, Agricultural Homestay portion of CURFFL (Article 18) contains exemptions that do not apply to other food establishments. The intent of the exemptions is to provide less restrictive requirements to facilitate the use of a private home as a B&B. References to CURFFL, below, are not intended to be all-inclusive. The following is a summary of the exemptions:

1. **Separation of Living Quarters:** Doors or other openings are permitted in a partition that separates the kitchen, dining area, and food storage area from the living or sleeping quarters (Refer to CURFFL Section 114175, 114425).
2. **Posting Signs:** A B&B or Agricultural Homestay is not required to post signs in toilet rooms located in guestrooms (Refer to CURFFL Sections 114020 and 114380).
3. **Equipment Standards:** Food service equipment need not be certified or classified for sanitation by an American National Standards Institute (ANSI) accredited certification program for commercial grade equipment. Residential equipment that is in good working condition is allowed. However, approved commercial equipment is recommended, especially for refrigerators and dishwashers. (Refer to CURFFL Sections 114065, 114390).
4. **Domestic Dishwasher:** A commercial dishwasher or domestic dishwasher may be used. A domestic dishwasher must be capable of providing heat of at least 165°F to the surface of the utensils (Refer to CURFFL Section 114400).
5. **Janitorial:** A B&B or Agricultural Homestay is not required to have a mop sink (Refer to CURFFL Sections 114165, 114420).

OPERATIONAL GUIDELINES

This guideline is intended as a summary of applicable sections of CURFFL as they apply to the operation of B&Bs and Agricultural Homestays. The summary is for information only and is not intended to be cited as law. Please refer to the complete sections of CURFFL for the text of the law.

Operational Requirements

1. **Food Sources** - All food intended for consumption by guests shall be from an approved source. Approved sources include an acceptable producer, manufacturer, distributor, permitted food establishment or Certified Farmers' Market. Home-grown fruits, vegetables, herbs, mushrooms, other produce, honey and eggs require approval from the County Agricultural Commissioner. Any pesticides or fertilizer used in the production of home-grown produce shall be used in a manner consistent with its labeling.

Since Agricultural Homestays are by definition a farm, agricultural products produced on the farm of an Agricultural Homestay are approved for consumption by guests. Meats such as beef, pork and lamb must be processed in approved USDA inspected facilities. Poultry, such as chicken, turkey, geese, quail, squab, ostrich and rabbit must be slaughtered in a USDA or CDFA approved facility. Home butchered poultry and custom slaughtered beef that are not processed in a USDA or CDFA approved facility may be served to the family that raised it, but not to paying guests. Therefore home raised meats are prohibited for service to guests, unless the Agricultural Homestay is a farm approved for raising such livestock and the meat is processed in a USDA/CDFA inspected facility.

Self acquired meats through hunting are prohibited from being served to guests. Guests may be served fish that the guest has acquired by way of sports fishing in accordance with California Department of Fish and Game regulations. Special care should be taken to make sure the guest has acquired the fish in approved waters that are considered safe for fish consumption and that the fish has been held at proper temperatures since harvest. Waters that would be considered safe include those that are free of heavy metals, such as mercury, and other contaminants. The use of home canned foods and meat and dairy products from unapproved sources is also prohibited (Refer to CURFFL Sections 114430, 113740).

2. **Food Storage** - All food shall be prepared, stored, displayed, dispensed, placed, transported, sold, and served as to be protected from dirt, vermin, unnecessary handling, droplet contamination, overhead leakage, or other contamination. Adequate and suitable space shall be provided for the storage of food. Except for large or bulky food containers, all food shall be stored at least 6 inches off the floor or under other conditions that are approved (Refer to CURFFL Section 114010, 114080).

3. **Nonfood Storage** - Nonfood items shall be displayed and stored in an area separate from food. Only those insecticides, rodenticides, and other pesticides that are specifically approved for use in a food facility may be used. All poisonous substances, detergents, bleaches, cleaning compounds, and all other injurious or poisonous materials shall be used and stored in containers specifically and plainly labeled as to contents, hazard, and use, except for those products held for retail sale. All poisonous substances, detergents, bleaches, cleaning compounds, and all other injurious or poisonous materials shall be stored and used only in a manner that is not likely to cause contamination or adulteration of food, food contact surfaces, utensils, or packaging materials. (Refer to CURFFL Sections 114025 (a)(b)(c), 114080 (b)(4)(B), 114395).
4. **Food Preparation and Temperature Control** - All food shall be prepared, stored, displayed, dispensed, placed, transported, and served as to be protected from dirt, vermin, unnecessary handling, droplet contamination, overhead leakage, or other contamination (Refer to CURFFL Sections 114010).

All potentially hazardous food, excluding raw shell eggs, shall be held at or below 41°F or shall be kept at or above 140°F at all times. Raw shell eggs shall be held at or below 45° F except under certain specific conditions as noted in CURFFL Section 113997 (Refer to CURFFL Section 113995 and 113997).

Frozen potentially hazardous foods shall be stored and displayed in their frozen state unless being thawed. Potentially hazardous foods shall be thawed only by the following methods:

- 1) In refrigeration units
- 2) Under cool running water (75°F or less) for no more than 2 hours
- 3) As part of the cooking process
- 4) In a microwave oven (Refer to CURFFL Section 114085).

To make sure refrigeration units are operating correctly, a readily visible thermometer accurate to plus or minus 2°F shall be provided in each refrigeration unit. In order to test the temperature of all foods, an accurate, easily readable metal probe thermometer shall be readily available on the premises (Refer to CURFFL Section 113995).

Sulfites shall not be added to potentially hazardous foods. (Refer to CURFFL Section 114070).

5. **Self-Service Display of Food** - Special care should be taken to ensure that self-service display of food, such as at a buffet, remains safe for guests. Sneeze guards or protective covers are required to shield the food from overhead contamination. Utensils with a handle, such as spoons, tongs or

forks shall be used so that unnecessary handling of the food is avoided. Use of refrigerators, ice baths, steam tables and "canned heat" type heating devices should be used to keep cold foods below 41°F or below and hot foods 140°F or above.

Potentially hazardous foods may be displayed for service for a maximum of two hours, after which it must be discarded, unless an approved HACCP plan is in place and is being followed. No unpackaged food that has been served to any person or returned from any eating area shall be served again or used in the preparation of other food.

It is recommended that the facility use a food service plan that is approved by the local enforcement officer to make sure that proper food handling practices are followed. (Refer to CURFFL Sections 114015, 114080).

6. **Food Handlers** - On or before January 1, 2000, the owner or employee of the B&B or Agricultural Homestay shall have passed an approved and accredited food safety certification exam. If there is a change of ownership or the opening of a new facility after January 1, 2000, the owner or employee will have 60 days to pass the exam. Contact your local enforcement agency for more information regarding this requirement.

No employee shall commit any act that may result in the contamination or adulteration of food, food contact surfaces, or utensils. All employees preparing, serving, or handling food or utensils shall wear clean, washable outer garments, or other clean uniforms. All employees shall wear hairnets, caps, or other suitable coverings to confine all hair when required to prevent the contamination of food, equipment, or utensils. All employees shall thoroughly wash their hands and any exposed areas of the arms that may contact food by vigorously rubbing them with cleanser and warm water, paying particular attention to areas between the fingers and around and under the nails, rinsing with clean water (Refer to CURFFL Section 114020).

Any employee displaying signs of illness shall not work as a food handler. Any employee that is a carrier of a communicable disease shall not work as a food handler until cleared by a County Health Officer to do so.

7. **Washing and Sanitizing** - All food facilities and all equipment, utensils, and facilities shall be kept clean, fully operative, and in good repair (Refer to CURFFL Section 114050).

All utensils and equipment shall be scraped, cleaned, and sanitized as circumstances require. The handling of cleaned and soiled utensils, equipment, and kitchenware shall be undertaken in a manner which will preclude possible contamination of cleaned items with soiled items. All utensils, display cases, windows, counters, shelves, tables, refrigeration units, sinks, dishwashing machines, and other equipment or utensils used in

the preparation, sale, service, and display of food shall be made of nontoxic, noncorrosive materials, shall be constructed, installed, and maintained to be easily cleaned, and shall be kept clean and in good repair. Utensils and equipment shall be handled and stored so as to be protected from contamination. Single-service utensils shall be obtained only in sanitary containers or approved sanitary dispensers, stored in a clean, dry place until used, handled in a sanitary manner, and used once only (Refer to CURFFL Section 114090).

8. **General Sanitation** - No sleeping accommodations shall be allowed in any area where food is stored, prepared, or served (Refer to CURFFL section 114425).

Hot water must be available for janitorial purposes. Waste water from janitorial activities cannot be disposed of in any sink used for washing utensils or for the preparation of food (Refer to CURFFL Section 114420).

Adequate and suitable space shall be provided for the storage of clean linens, including apparel, towels, and cleaning cloths. Soiled linens, apparel, towels, tablecloths, and cleaning cloths shall be kept in cleanable containers provided only for this purpose and shall be laundered after each use. Cleaning cloths used to wipe dining tables and seats shall not be used to wipe any other surfaces. Cleaning cloths used to wipe counters, scales, and other surfaces that may directly or indirectly contact food shall be used only once until laundered, or may be used repeatedly if held in a sanitizing solution with a concentration of one of the following: either 100 ppm available chlorine, or 25 ppm available iodine, or 200 ppm available quaternary ammonium. The sanitizing solution should be changed frequently so that it remains clean and clear and so that it meets the proper concentration of sanitizer (Refer to CURFFL Section 114160, 114060).

9. **Animals and Vermin** - B&Bs and Agricultural Homestays shall be fully enclosed and constructed, equipped, maintained, and operated as to prevent the entrance and harborage of animals, birds, and vermin, including, but not limited to, rodents and insects (Refer to CURFFL Sections 114030, 114145).
10. While pets are allowed inside, no live animal, bird, or fowl shall be kept or allowed in any portion of the premises where food for the registered guests of the establishment is used, stored, served, offered for sale, or given away. Aquariums and aviaries shall be allowed if enclosed so as not to create a public health problem (Refer to CURFFL Section 114385).
11. **Garbage** - The premises of each food facility shall be kept clean and free of litter, rubbish, and vermin. Each food facility shall be provided with any facilities and equipment necessary to store or dispose of all waste material. All food waste and rubbish containing food waste shall be kept in leakproof

and rodentproof containers and shall be contained so as to minimize odor and insect development by covering with close fitting lids or placement in a disposable bag which is impervious to moisture and then sealed. Trash containers inside a food facility need not be covered during periods of operation. All food waste and rubbish shall be removed and disposed of in a sanitary manner as frequently as may be necessary to prevent the creation of a nuisance (Refer to CURFFL Section 114040, 114035).

12. **Water and Sewer** - An adequate, protected, pressurized, potable supply of hot water, at least 120°F, and cold water shall be provided. The water supply shall be from a water system approved by the health officer or the state department. The potable water supply shall be protected with a backflow or back siphonage protection device, as required by applicable plumbing codes (Refer to CURFFL Section 114095).

All plumbing and plumbing fixtures shall be installed in compliance with local plumbing ordinances, shall be maintained so as to prevent any contamination, and shall be kept clean, fully operative, and in good repair. All liquid wastes shall be disposed of through the plumbing system that shall discharge into the public sewerage or into an approved private sewage disposal system (Refer to CURFFL Section 114100).

In each food establishment, there shall be provided clean toilet facilities in good repair for use by employees. Toilet rooms shall be separated from other portions of the food establishment by well-fitting, self-closing doors or by other methods approved by the enforcement officer. Toilet rooms shall not be used for the storage of food, equipment, or supplies. Toilet tissue shall be provided in a permanently installed dispenser at each toilet (Refer to CURFFL Section 114105).

Handwashing facilities shall be provided within or adjacent to toilet rooms and shall be equipped with an adequate supply of hot and cold running water under pressure. Handwashing cleanser and single-use sanitary towels or hot-air blowers shall be provided in dispensers at, or adjacent to, handwashing facilities. B&Bs that were constructed or extensively remodeled after January 1, 1996, shall provide facilities exclusively for handwashing within, or adjacent to, each kitchen (Refer to CURFFL Section 114115).

Operational Exemptions

1. **Private Home** - B&Bs and Agricultural Homestays are not considered private homes even though the owner/operator may live on the premises and prepare food there for personal use (Refer to CURFFL Sections 114015 and 114375).

2. **Animals:** Pets are allowed in B&Bs and Agricultural Homestays except for the kitchen, dining rooms, and food storage areas (Refer to CURFFL Sections 114045 and 114385).
3. **Storage:** A separate area for employees to change and store clothes is not required, however, clothing and personal affects shall be stored in an area separate from food preparation and food storage (Refer to CURFFL Sections 114135, 114395).

QUESTIONS AND ANSWERS

1. **How are B&Bs and Agricultural Homestays different from other food establishments?**

B&Bs and Agricultural Homestays are food establishments that may provide food only to their registered guests. The price of the food must be included in the price of the overnight accommodation. They are allowed to have a residential type kitchen and other exemptions from CURFFL as described in this Guideline. If meals are served to people other than registered guests, the facility ceases to be a B&B or Agricultural Homestay and must meet all of the requirements of CURFFL for a food establishment (Refer to CURFFL Section 113870).

2. **How is an Agricultural Homestay different from a B&B?**

Food service at a B&B is limited to a morning meal and light food and snacks. An Agricultural Homestay may serve meals at any time to its registered guests. An Agricultural Homestay must be located on and be part of a farm, while a B&B does not have this requirement. A B&B may have up to 20 guestrooms, while an Agricultural Homestay may have no more than six guestrooms or accommodates no more than 15 guests.

3. **What is a light food or snack?**

A light food or snack means foods eaten between meals requiring limited food preparation such as cheese, crackers, candy, fruits, nuts and appetizers including potentially hazardous foods. A light food or snack does not include food items that would normally constitute a meal such as soup, quiche, sandwiches, hot pasta dishes, etc.

Cold Potentially Hazardous Foods – When offered to guests at room temperature, (such as buffet style) must be prepared and served within a two-hour time frame. Cold potentially hazardous foods kept available for customer self-service while maintained under refrigeration at 41°F or less are exempt from this time restriction.

Hot Potentially Hazardous Food – When offered to guests, must be pre-cooked at an approved source, and must only require heating prior to service. These foods must be prepared and served within a two-hour time frame.

All foods that have been offered at above 41°F and have not been consumed within the two-hour time frame must be discarded.

4. **Are B&Bs limited to a continental style breakfast?**

No, there are no stated or implied restrictions in CURFFL concerning the specific foods that can be served. There are limitations, however, that require a B&B operator to:

- a) serve only breakfast or similar early morning meal and light foods and snacks,
- b) serve food only to overnight guests, and
- c) include the price of the food in the price of the overnight accommodation.

5. **Can lunch or dinner be served at a B&B?**

No, the facility would no longer be a B&B and would have to meet all CURFFL requirements for a food establishment to serve lunch or dinner.

6. **Can breakfast, lunch and/or dinner be served at an Agricultural Homestay?**

Yes, an Agricultural Homestay may serve meals at any time.

7. **Can a B&B become an Agricultural Homestay so that it may serve more meals than just breakfast?**

A B&B may become an Agricultural Homestay if it meets the definition of a farm and the other requirements of an Agricultural Homestay, as determined by the enforcement officer.

8. **Can an existing single family dwelling be converted into a B&B or Agricultural Homestay?**

Yes, provided that it meets CURFFL requirements. There are many exemptions from code requirements that allow the use of a single family dwelling as a B&B or Agricultural Homestay. See Section III of this guide for a list of structural exemptions. Also, check with the local county or city planning department regarding zoning ordinances that may restrict this activity.

9. **Can a window be used for kitchen ventilation?**

Yes, if the extent of cooking does not create excessive grease, heat or steam. If the foods prepared create excessive grease, heat or steam, mechanical ventilation may be necessary. If a window is used for ventilation, it shall be properly screened so as to prevent entrance of insects.

10. **Are kitchen floors required to be coved?**

A large B&B or Agricultural Homestay with extensive food service may warrant the installation of a durable floor with a coved base that extends up the wall at least 4 inches for ease of cleanability. However, most B&Bs and Agricultural Homestays are small facilities and professional discretion is necessary when determining floor requirements. Recognition of the facility's stylistic integrity (e.g. historical landmarks) should be considered.

11. **Are there special requirements for dishwashers?**

Commercial and domestic dishwashers must be installed according to local plumbing ordinances. Domestic dishwashers are permitted if they are capable of providing heat to the surface of the utensils at a temperature of at least 165°F. In most domestic dishwashers, the highest temperature will be reached during the heated drying cycle. Dishwashers designed with a "sanitizing" or "sani" cycle will usually produce the highest temperature. Temperature-indicating test strips or holding thermometers are the most practical means of testing dishwasher temperature.

12. **Can the same kitchen be used for private and guest use?**

Yes, there is an exemption in CURFFL to allow the common use of the kitchen.

13. **Can home-grown food be served to guests?**

All food must come from an approved source, such as a grocery store, permitted wholesaler, or Certified Farmer's Market. Since an Agricultural Homestay is on and part of a farm, any agricultural products produced on the farm and approved by the County Agricultural Commissioner, or other appropriate agency, may be served. A B&B typically cannot serve home-grown food to its guests, however, some Agricultural Commissioners may approve limited use of fruits, herbs and vegetables grown on the premises for service to the guests. The B&B operator should contact their County Agricultural Commissioner for more information.

14. **Can home canned food be served to guests?**

No.

15. Are handwashing signs required in owner or employee toilet rooms?

Yes, unless the toilet room is located within a guest room.

16. Can a private well be used?

Yes, however, the water system must meet, as a minimum, the requirements for water from a transient, noncommunity water system under the California Safe Drinking Water Act. The well must be approved and permitted by the local health agency.

17. Can an existing private sewage disposal system be used?

Yes, however, in some cases an evaluation or upgrade may be necessary. Consult the local enforcement agency regarding use of a private sewage disposal system. The sewage disposal system must be approved by the local health agency for the new use.

18. Can a pool or spa be used?

Pools and spas must meet the Health and Safety Code and other applicable codes to be available for guest use.

19. Can pesticides be used?

First recourse should be a certified pest control operator. If the infestation is minor, only pesticides approved for use in commercial food facilities may be used.

20. Does a B&B or Agricultural Homestay need to have a “Certified Food Handler”?

Yes, a B&B and an Agricultural Homestay are required to have an owner or employee pass an approved and accredited food safety certification examination on or before January 1, 2000, or within 60 days after a change of ownership if the facility offers unpackaged foods to guests. If you need more information about the Certified Food Handler requirements, contact your local health department.